

Lemon biscuits

Cuisine: English

Food category: Desserts



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Company: Retigo



Program steps

Preheating: 195 °C

1	Hot air	100 %	Termination by time	00:08 hh:mm	175 °C	100 %	
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Ingredients - number of portions - 24

Name	Value	Unit
butter soft	100	g
cornstarch	50	g
selfraising flour	150	g
cane sugar	100	g
lemon	2	pcs

Nutrition and allergens

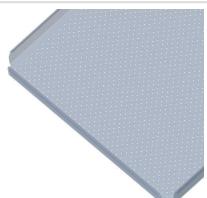
Allergens: 1, 7

Minerals: Ca, Co, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	82.6 kJ
Carbohydrate	11.8 g
Fat	3.5 g
Protein	0.8 g
Water	0 g

Recommended accessories



Aluminium baking sheet perforated

Directions

Cube the butter, add both flours, sugar and mix in a robot. Add lemon zest and mix again, add lemon juice from 1 lemon and mix again. Divide the dough into 24 pieces and form bowls and place on a baking sheet with 5cm spaces among them. With your thumb make hole in each biscuit and put lemon zest into them with a bit of sugar. Set the combi oven on hot air mode, 175°C for 8 minutes. After baking place the biscuits on a wire shelf.